

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BUTCHER BURGER ME	REGULAR	2019-01-15	No	2-102.12	No Certified Food Protection Manager.	N
				2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
BUTCHER BURGER ME	REGULAR	2022-11-29	No	2-102.12	No Certified Food Protection Manager.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
BUTCHER BURGER ME	REGULAR	2024-01-09	No		No Violations	